

Treasured Flavors

TEMPTING RECIPES

MADE WITH

*Guasti Pure California
Cooking Wines*



ITALIAN VINEYARD CO.

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FOR CENTURIES the use of grape products in the flavoring of food has played an important part in the lives of many nations. No foreign-trained chef would feel that his training was complete without a special study in the use of wine flavors. The greatest chefs have freely used wine to give a distinctive sparkle to their favorite creations.

Now, you too may treat your family to the delights of food prepared with a real fine cooking sherry. With the aid of Guasti Cooking Wines you can prepare the delicious, flavorful dishes that have made many chefs famous. Simple dishes can be transformed into unusual delicacies to delight your guests and your family.

Guasti Cooking Wines are the same fine products that have made the name of Guasti famous, produced by the Italian Vineyard Company from the largest vineyard in the world at Guasti, California. These products are known to connoisseurs the world over for their high quality.

GUASTI COOKING SHERRY, *salted*, is excellent for sauces, meats, fowl, stews, gravies, etc. GUASTI SAUCE A LA BORDELAISE, *salted*, a fine old claret, is used on red meats, fowl, and game. GUASTI SAUCE A LA BERCY, *salted*, for fish, mutton, and veal. For the average taste, it is not necessary to use salt in seasoning food prepared with these wines.

GUASTI SWEET SHERRY FLAVORING, GUASTI SWEET PORT FLAVORING, GUASTI SWEET SAUTERNE FLAVORING are pure California wines with cane sugar added. These sweet flavorings you will find delicious for cakes, puddings, jellies, and many other tempting desserts. In using these wine flavorings it is unnecessary to add additional sugar to the dish prepared.

The recipes which follow have been prepared by famous cooking authorities, and are presented in simplified form, readily understood and easily used by the average housewife.

*Guasti Cooking Wines are sold by all leading grocers.
If your grocer cannot supply you, send us his name,
and we will see that you are supplied.*

TEMPTING RECIPES

Made with Guasti Cooking Wines

Spring Chicken Saute

Archiduc

The chicken unjointed, seasoned—sprinkle in flour—fry in butter. When almost done, add a generous portion of fresh mushrooms and julienne; cover whole and let simmer until chicken is thoroughly cooked, then take chicken out of pan; add Guasti Cooking Sherry to pan; let reduce, then put in pure cream when almost consistency of sauce; place chicken in pan and let simmer again. Just before serving, add a little sweet butter. Chafing dish service. *Four servings.*

Breast of Chicken *a la Financiere*

Fry in olive oil or butter a minced carrot, some celery and parsley. When done, remove vegetables and add breast meat of chicken and some bacon. When meat has browned on both sides, add chopped liver, giblets and fresh mushrooms, and a little water or broth. Thicken sauce with a little flour, and add 1 cup of Guasti Sauce a la Bercy, or Cooking Sherry. Simmer slowly until gravy is reduced one-half. Place meat on platter and strain gravy over it.

Chicken en Casserole

- 1 chicken
- flour
- fat
- 1 cup white stock
- $\frac{1}{2}$ cup Guasti Sauce a la Bordelaise
- 2 small onions sliced
- 2 tablespoons flour

Cut chicken into pieces suitable for serving; dip in flour and brown in small amount of fat. Add white stock, Guasti Sauce a la Bordelaise, sliced onions. Thicken sauce with 2 tablespoons flour rubbed smooth with $\frac{1}{4}$ cup water. Bake in casserole at 300° F. 1 hour or until chicken is tender. *Serves four.*

Chicken Livers a l'Italienne

Roll chicken livers in flour, fry in pan with butter, minced parsley, onion, salt and pepper. Moisten with broth and a little Guasti Sauce a la Bercy, or Cooking Sherry, and cook until gravy gets to consistency of thin cream.

Steak en Casserole

- 1 $\frac{1}{2}$ lbs. round steak
- 1 small onion chopped fine
- 1 cup brown stock
- $\frac{1}{2}$ cup Guasti Sauce a la Bercy
- 2 tablespoons flour
- $\frac{1}{2}$ cup each diced mushrooms, potatoes, carrots

Cut round steak into 2-inch cubes, roll in flour and brown in small amount of fat. Add onion, stock and Sauce a la Bercy. Thicken gravy with 2 tablespoons of flour stirred smooth with 4 tablespoons cold water. Add mushrooms, potatoes and carrots; pour into casserole and bake 1 hour at 350° F. *Serves six.*

Mock Terrapin

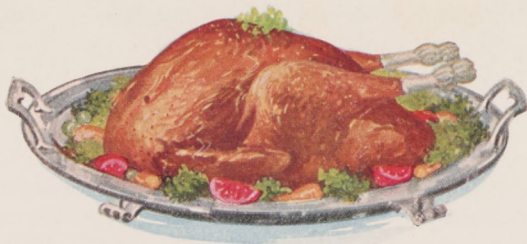
- 3 tablespoons butter
- 3 tablespoons flour
- 1 $\frac{1}{2}$ cups milk
- $\frac{1}{4}$ teaspoon paprika
- dash of cayenne
- 2 cups diced cold cooked chicken or veal. (*A 12-oz. can of chicken diced fills 2 cups*)
- 2 hard cooked eggs chopped
- 3 tablespoons Guasti Cooking Sherry

Melt butter in top of double boiler, stir in flour, milk, paprika and cayenne. Cook about 10 minutes. Add chicken and eggs; cook 2 or 3 minutes. Add sherry; serve on toast. *Seven or 8 servings.*

Stews

Omit salt in seasoning and add 1 to 2 tablespoons Guasti Cooking Sherry to each portion just before removing from fire.

Treasured Flavors



ROAST
TURKEY

Turkey

with Currant Jelly Sauce

- 2 tablespoons butter
- 2 tablespoons flour
- a few grains of pepper
- 1 cup soup stock (*made by cooking in water the bones, skin and trimmings of roast turkey*)
- $\frac{1}{8}$ cup currant jelly
- 2 tablespoons Guasti Cooking Sherry
- 1 tablespoon lemon juice
- 6 or 8 slices cold cooked turkey

Brown butter, stir in flour, pepper and stock gradually. Cook 4 or 5 minutes or until thick and smooth. Add jelly and when it is melted stir in sherry and lemon juice. Pour sauce over turkey that has been placed in casserole. Cook in oven until turkey is heated through. *Six servings.*

Turkey a la King

- 2 tablespoons butter
- $\frac{1}{2}$ cup mushroom caps
- $\frac{1}{4}$ cup chopped green peppers
- 3 tablespoons flour
- 1 cup hot stock (*made by cooking in water the bones, skin and trimmings of roast turkey*)
- $\frac{1}{2}$ cup hot cream
- $\frac{1}{4}$ teaspoon pepper
- 2 cups cooked diced turkey
- $\frac{1}{4}$ cup shredded pimento
- 2 egg yolks or 1 whole egg
- 1 teaspoon lemon juice
- 2 tablespoons Guasti Cooking Sherry

Melt butter, add mushrooms and green pepper; cook 4 or 5 minutes over low fire. (Do not brown butter.) Stir in flour, turkey, stock, cream and pepper and cook until thick. Place pan over hot water; add turkey

and pimento. When heated through, stir in beaten egg yolks or egg; cook several minutes; add lemon juice and sherry and remove from fire. Serve in ramekins, Swedish timbals or on toast, garnished with thin strip of pimento. *Eight servings.* (Chicken may be substituted for turkey.)

Jugged Hare

- 1 medium sized hare
- $\frac{1}{2}$ lb. lean round steak diced in $\frac{1}{2}$ -inch cubes
- 3 slices of bacon
- 1 medium sized onion
- 3 slices of lemon
- 2 bay leaves, 3 cloves (*put in small cloth bag*)
- boiling water
- salt and pepper
- 3 tablespoons Guasti Cooking Sherry
- 1 can mushroom ends
- 3 tablespoons flour
- $\frac{1}{2}$ tablespoon Worcestershire sauce
- 2 cups boiled rice

Have hare disjointed, wash well, dry slightly, dip in flour, then brown quickly in hot oil. Season with salt and pepper. As you brown each piece put in an aluminum roaster, if you have one, or if your frying pan is large, after each piece has been browned, drain off excess oil, returning rabbit to pan. Fry the bacon, which has been cut in small pieces; remove bacon, then add the pieces of round steak, searing it. Pour this over the rabbit, bacon grease and steak. Add onion, sliced finely, with the slices of lemon. Drop in the spices which have been put in a small cheesecloth bag, then add boiling water to cover. Do not add any more than just to cover. Put in oven, or it may be kept on top of the stove and allowed to simmer slowly for an hour, or until

tender, sometimes taking a little longer. Remove spice bat and rabbit. Boil liquid down to 2 cups, thicken with the liquid that has been drained from can of mushrooms made into a paste with the flour. Boil for 3 minutes, or until thick, then add mushrooms, cut in small pieces; Worcestershire sauce, together with the Guasti cooking sherry. Return rabbit to gravy to reheat and boil up, then serve in a ring of boiled rice, garnishing with chopped parsley. *Serves eight.*

Stewed Rabbit *a la Gourmand*

Fry in olive oil or butter for a few minutes a minced onion, clove of garlic, some rosemary leaves, celery and some minced bacon. Put in it a rabbit, cut in small pieces, salt and cook on quick fire until nicely browned. Moisten slowly with 1 cup of Guasti Sauce a la Bercy, or Cooking Sherry, and some broth. Add tomato juice, dry mushrooms, cover and simmer on slow fire until cooked.

Baked Ham

- 1 whole or a half ham
- brown sugar
- cloves
- 1 cup Guasti Sweet Sherry
- Flavoring

Wash ham thoroughly; soak several hours or overnight in cold water; drain. Cover with fresh water, heat to boiling point and then simmer until tender. Allow about 20 minutes to the pound. Let ham partially cool in water, then remove it and peel off skin. Stick fat portion full of whole cloves, sprinkle with brown sugar and pour over it 1 cup sherry. Bake about ½ hour, basting frequently with sherry. Less sugar is required if Guasti Sweet Sherry Flavoring is used.

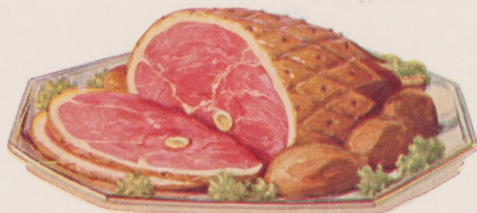
Kidney Saute

- 2 beef or 6 lamb kidneys
- ½ cup flour
- pepper
- 4 tablespoons fat
- 1 cup finely chopped onion (*about 1 large onion*)
- 1 cup hot water
- 1 ½ cups tomato
- ½ cup Guasti Cooking Sherry

Cut kidneys in small pieces; remove skin, white tubes and fat; cover with salted cold water for 1 hour or overnight. Drain and dry thoroughly. Dredge with flour and sprinkle with pepper. Heat fat in frying pan; add kidneys and saute, stirring constantly. When brown add onions and cook several minutes. Then add water and tomatoes and simmer 1 to 1 ½ hours or until tender. Stir in sherry about 5 minutes before serving. (Kidneys will be tender if cooked but a few minutes; however, they soon toughen and then must be cooked slowly for a long time.) Kidney Saute prepared by this recipe has a rich, mellow flavor that is unequalled. *Six servings.*

Boiled, Pickled or Smoked Tongue *a la Parisienne*

Soak tongue, put in kettle, add cold water to cover, bring slowly to a boil, then remove to slow fire to simmer until tender. Drain, immerse in cold water, and remove skin and roots. Reserve tongue in its own hot liquor until needed. Boil 1 ½ cups rice as usual; drain and reserve hot. Pick, wash and soak 1 ½ cups currants and cook until soft in just enough water to cover; drain and reserve hot. To ¾ cup Brown Stock or Consomme add ¾ cup Guasti Cooking Sherry, ½ cup currant jelly and 4 tablespoons of cooked currants. Bring to a boil. Thicken to a creamy consistency with a



BAKED
HAM

Treasured Flavors



POT
ROAST

Pot Roast

- 3 or 4 pounds rump, round chuck or brisket of beef
- flour
- 3 tablespoons salt pork or fat
- $\frac{1}{2}$ cup each sliced carrots, turnips, onions, celery
- Pepper
- 1 cup Guasti Cooking Sherry

Wipe meat with damp cloth, roll in flour. Heat fat in deep, heavy kettle; put in meat and brown on all sides; cover tightly and simmer slowly for about 4 hours, turning twice. At end of 3 hours add vegetables and sherry. Baste meat frequently with sherry. When roast is tender remove it and vegetables to hot serving platter. Thicken gravy by adding 1 or 2 tablespoons of flour mixed with a little cold water—for each cup of liquor left in the pan or liquid added to make the gravy. *Serves six.*

Minuten Fleisch

- 1 $\frac{1}{2}$ lbs. veal cut in thin slices
- salt and pepper
- $\frac{3}{4}$ cup Guasti Sauce a la Bordelaise
- flour
- 1 $\frac{1}{8}$ cups Brown Stock
- juice 1 lemon
- 2 sprigs parsley

Pound veal until $\frac{1}{4}$ inch thick and cut in pieces for serving. Sprinkle with salt and pepper, put in baking-pan, pour over wine and let stand 30 minutes. Drain, dip in flour, arrange in 2 buttered pans and pour over remaining ingredients and Bordelaise sauce which was drained from meat. Cover, and cook slowly until meat is tender. Remove to serving dish and pour over sauce remaining in pan.

little cornstarch diluted in a little water. Reserve in a bath of hot water, and before serving, beat in a few bits of butter.

To serve, using $\frac{3}{8}$ of the drained rice, arrange layer of rice on hot serving dish and dress on it sliced tongue, re-forming tongue into its original shape. Around the rice base arrange alternately remaining rice and currants, packed, to shape them, in small mold. Mask tongue with sauce and send remainder in a boat.

Hamburgs

Sandwiches or Steaks

Omit salt and saturate with small quantity of Guasti Cooking Sherry at the time meats are cooking.

Rechauffe of Lamb

Brown 2 tablespoons butter; add 2 $\frac{1}{2}$ tablespoons flour, and stir until well browned; then add $\frac{1}{4}$ teaspoon, each, curry powder, mustard and $\frac{1}{8}$ teaspoon paprika. Add gradually 1 cup brown stock and 2 tablespoons Guasti Cooking Sherry. Reheat cold roast lamb cut in thin slices in sauce.

Veal Kidneys a la Canfield

Trim kidneys, cook in Brown Stock 10 minutes; drain and cut in slices. Arrange alternate slices of kidney and thinly sliced bacon on skewers with a fresh mushroom cap at either end of each skewer. Broil until bacon is crisp and arrange on pieces of toast. Pour over sauce made from stock in which kidneys were cooked, seasoned with salt, cayenne, and Guasti Cooking Sherry.

BEEF
ROULADE



Beef Roulade

Purchase a thin piece of round steak, pound well with edge of plate or a pounder. Cut in strips 4 inches wide and 6 inches long. Put the little pieces left over through the food grinder, seasoning with salt, pepper and chopped parsley. Spread this on the meat; then add one strip of bacon, slice of dill pickle and chopped onions. Now roll and fasten with toothpick. Into your iron kettle, skillet or aluminum kettle, put grease or bacon drippings. Now add the roulades and brown well. Sprinkle with flour and when this is browned cover with half water and half Guasti Sauce a la Bordelaise. Cook slowly for 1 ½ hours. Taste to see if seasoned properly, then serve with noodles or mashed potatoes.

Epigrams of Sweetbreads

Parboil a sweetbread; drain, place in a small mould, cover and press with a weight. Cut in ½-inch slices, and spread with the following mixture: Fry ¼ teaspoon finely chopped shallot in 1 ½ tablespoons butter 3 minutes, add 3 tablespoons chopped mushrooms and cook 3 minutes; then add 2 ½ tablespoons flour, ½ cup stock, 2 tablespoons cream, 1 tablespoon Guasti Cooking Sherry, 1 egg yolk and pepper to taste. Cool, dip in crumbs, egg and crumbs, fry in deep fat, and drain.

Braised Sweetbreads Eugenie

Parboil a sweetbread in Guasti Cooking Sherry 12 minutes. Drain, cool, cut in 4 pieces and lard. Cook in frying pan with small quantity of butter, adding enough beef extract to give sweetbreads a glazed appearance. Peel mushroom caps, cover with Guasti Cooking Sherry; let stand 1

hour, drain, and saute in butter. Arrange on circular pieces of toast, over each of which has been poured 1 teaspoon Guasti Cooking Sherry from mushroom caps. Pile 5 or 6 mushroom caps on each piece of sweetbread; add 2 tablespoons heavy cream, and bake in moderate oven 8 minutes. Cook in individual glass-covered dishes.

Eggs a la Cohn

- 6 hard-boiled egg yolks
- ¼ lb. almonds, blanched and put through meat grinder
- 1 teaspoon vanilla
- ½ cup syrup
- 4 tablespoons Guasti Sweet Sherry Flavoring

Make syrup in the morning by boiling together 8 tablespoons sugar with 4 of water and 1 saltspoon of cream of tartar. At serving time, put this into chafing dish, add almonds, and then stir in yolks that have been pressed through sieve. Light blazer under hot water pan of chafing dish; stir constantly until mixture is hot, then add vanilla and Guasti Sweet Sherry Flavoring. Serve on crisp crackers as sweet course.

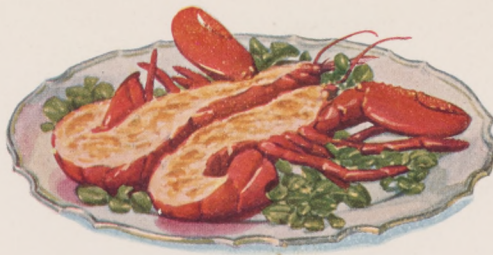
Shredded Ham

with Currant Jelly Sauce

- ½ tablespoon butter
- ½ cup currant jelly
- 1 cup cold cooked ham (cut in small strips)
- few grains cayenne
- ¼ cup Guasti Cooking Sherry

Put butter and currant jelly into chafing-dish. As soon as melted, add cayenne, Guasti Cooking Sherry and ham; simmer 5 minutes.

Treasured Flavors



LOBSTER
THERMIDOR

Lobster Thermidor

Split cooked lobster into halves. Remove meat and wash shell, taking care not to break. Cut meat into pieces, season with salt, pepper and cayenne. Place in pan, with butter, on strong fire, 2 or 3 minutes; then add 1 teaspoon of chopped shallots and 2 seconds afterward pour in 2 tablespoons of Guasti Cooking Sherry, $\frac{1}{2}$ tablespoon French mustard, $\frac{1}{2}$ cup Veloute (or cream sauce) not too thick. Let simmer for 1 minute. Remove from fire and add yolks of 2 eggs, with a little cream. Mix well. Put in the shell and bake in a hot oven. *Serves 2.*

Lobster a la Newburg

Simmer, say 2 cups cooked lobster, cut in even thick short scallops, in $1\frac{1}{2}$ tablespoons of melted butter; shake pan and cook until the butter is all absorbed. Dredge with a few grains of salt and white pepper. Add $\frac{1}{4}$ cup Guasti Cooking Sherry and cook until reduced to nearly a glaze. Cover and reserve in hot water until needed. Make Cream Sauce with 2 tablespoons of butter, as much flour, a dash of cayenne, 1 cup thin cream and $\frac{1}{2}$ teaspoon salt. Reserve in hot water.

While beating 2 or 3 egg yolks in small saucepan add slowly, $\frac{1}{4}$ cup Guasti Cooking Sherry that has been boiled a minute. Place it in hot water and beat and cook until eggs are set. Reserve in hot water. Combine the three mixtures when ready to serve, to prevent curdling, and it may be best, if it has to stand a while, to use only 2 egg yolks and thicken the sherry as usual with a little White Roux. Shake pan to mix, pour onto buttered toast and garnish

with toast points. If sauce is too thick, add a little fresh cream and correct seasoning as needed, with salt and white pepper. *Serves six.*

Lobster and Oyster Ragout

- $\frac{1}{4}$ cup butter
- $\frac{1}{4}$ cup flour
- $\frac{3}{4}$ cup oyster liquor
- $\frac{3}{4}$ cup cream
- $\frac{1}{4}$ teaspoon pepper
- $\frac{3}{4}$ teaspoon salt
- few grains cayenne
- few drops onion juice
- 1 pint oysters parboiled
- $\frac{3}{4}$ cup lobster dice
- $1\frac{1}{2}$ tablespoons Guasti Sauce a la Bercy
- 1 tablespoon finely chopped parsley

Make sauce of first eight ingredients. Add oysters, lobster dice, wine and parsley.

Dressing for Fish or Fowl

Mix 2 cups of bread crumbs with 4 tablespoons of butter. Put in pan and let shortening melt through crumbs. Add seasoning of salt, pepper and poultry spice, and 2 tablespoons of Guasti Cooking Sherry, 1 tablespoon of chopped parsley and 1 of chopped capers.

Canape of Crab Legs Neptune

Have desired amount of crab legs seasoned and buttered, sprinkle with flour; then fry in butter and arrange on a piece of toast. In another pan have a little butter and sliced fresh mushrooms. When cooked, add a little chopped shallots, some Guasti Sauce a la Bercy, also oysters; let reduce by half, add

cream and a little colbert sauce. Reduce again, finish with sweet butter. Season to taste. Coat crab legs with solid part of sauce; sprinkle with Parmesan, a little butter and bake quickly. Serve under glass. Also serve separately remainder of sauce.

Newburg Neptune

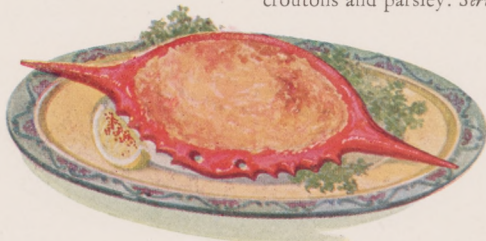
Saute 1 cup sliced, cleaned mushrooms in $\frac{1}{4}$ cup butter. When cooked add 1 cup cooked diced lobster meat, $\frac{1}{2}$ cup whole cooked shrimp, and $\frac{1}{4}$ cup cooked scallops. Add 2 tablespoons of flour. Mix 2 egg yolks with $\frac{3}{4}$ cup cream and stir lightly into mixture. Just before serving, season with 1 teaspoon lemon juice, dash of cayenne, speck of nutmeg and 2 tablespoons Guasti Cooking Sherry. *Serves four.*

Deviled Crab

- 3 tablespoons butter
- 2 tablespoons flour
- 1 cup rich milk or cream
- dash of cayenne
- 1 teaspoon paprika
- 1 teaspoon Worcestershire Sauce
- 2 egg yolks
- 2 cups crab meat (*with spines removed*)
- $\frac{1}{2}$ tablespoon lemon juice
- 2 tablespoons Guasti Cooking Sherry
- $\frac{2}{3}$ cup buttered crumbs
- 6 slices of lemon

Melt butter, stir in flour and heated milk. Add seasoning and cook until thickened, stirring constantly. Add slightly beaten egg yolks and crab meat; cook 3 minutes. Stir in lemon juice and sherry. Put mixture into crab shells or ramekins and cover with buttered crumbs. Place slice of lemon, sprinkled with paprika, on top of each serving. Bake in hot oven, 450° F., until brown. *Serves six.*

DEVILED
CRAB



Sole a la Bercy

- 4 large filets of sole
- 1 egg
- dry bread crumbs
- 2 tablespoons olive oil or butter
- $\frac{1}{2}$ cup Guasti Sauce a la Bercy
- parsley—Parmesan cheese
- slices of lemon

Sprinkle filet of sole with pepper and soak in beaten egg for 1 hour. Roll in dry bread crumbs and saute in olive oil until nicely browned and tender. Then pour Sauce a la Bercy over sole, sprinkle with chopped parsley and cook 10 minutes longer. Remove to hot platter, sprinkle with Parmesan cheese and surround with slices of lemon. *Four servings.* (Other varieties of fish may be cooked in same manner.)

Stewed Fish en Matelote

- 3 or 4 lbs. of any firm fish
- 2 or three onions sliced
- pepper
- $\frac{1}{8}$ teaspoon each ground cloves, mace and allspice
- 1 cup boiling water
- 1 cup Guasti Sauce a la Bercy or Guasti Sauce a la Bordelaise
- $\frac{1}{2}$ tablespoon butter
- $\frac{1}{2}$ tablespoon flour

Wash fish and cut it in slices about 1 inch thick. Boil onions in a small amount of water until tender. When cooked, drain off water and add pepper, spices, boiling water and wine; lay slices of fish in liquid and heat to boiling point. Rub flour and butter together and mix with a little of hot sauce; then stir it into remaining sauce. Boil fish in sauce about 10 minutes or until thoroughly cooked. Remove fish to hot platter and strain sauce over it. Garnish with croutons and parsley. *Serves six.*

Filet of Sole *Trauville Fashion*

Remove the black skin from 2 fresh and thick soles, then divide each of them into 2 or 3 parts. Butter a baking dish, sprinkle on the bottom 2 tablespoons of chopped onion, then place the piece of sole. Season well and cover with Guasti Sauce a la Bercy. Set the dish on a brisk fire, let it boil a few minutes, then place in the oven. Let cook for 10 minutes, then remove the fish, arranging it on a platter. Place in a warm oven. Now reduce the fish stock quickly, thickening it with a few tablespoons of sweet butter or kneaded butter. (Kneaded butter is equal portions of butter and flour worked together.) Pour over the fish, then sprinkle entire dish with chopped parsley. *Six servings.*

Filet of Sea Bass *Bonne Femme*

- 2 lbs. filet of sea bass or any fish
- ½ lb. fresh mushrooms
- 2 shallots (*chopped fine*)
- 1 cup Guasti Sauce a la Bercy
- 1 lemon
- yolks of 2 eggs
- 1 tablespoon flour
- pinch of fine herbs
- salt and pepper
- ¼ lb. of butter

Butter slightly a baking pan, sprinkle with chopped shallots, place fish on this, either whole or cut in small pieces. Season with salt and pepper, add juice of a lemon and the wine. Cover with a piece of buttered brown paper the size of the pan and bake in the oven for 15 minutes. While fish is baking, mix the flour with enough butter so that it will make a soft mixture. Beat the

yolks of the eggs. Now strain the stock obtained from the baked fish into a pan, place on fire, then add the mixed flour-butter slowly, until it thickens. To the beaten yolks of egg add the herbs, with a little cold water, and beat slowly into the gravy that has already been made. Barely let it come to a boil. Add the remaining butter, piece by piece, to your sauce, then pour over the fish. *Serves six.*

NOTE—All fish can be prepared this way, or in the same manner generally. Some meat may be substituted instead of the mushrooms.

Filet of Trout *au Vin Blanc*

Fish is boned, then poach in Guasti Sauce a la Bercy and serve with a white wine sauce.

White Wine Sauce

Take the bones which have been removed from the fish, cover with water, adding a little onion and bay leaf; let boil for 5 minutes. Strain and mix with Hollandaise sauce.

Halibut with White Grapes

Cut 2 halibut steaks into pieces suitable for serving. Place in shallow glass baking dish and put over it ½ cup Guasti Sauce a la Bercy. Add following sauce: To 2 tablespoons melted butter, add 4 tablespoons flour. Stir until smooth, add ½ cup light cream and ½ cup fish stock made from bones and skin. Cover fish with greased parchment paper and bake at 450° F. 10 minutes. Remove paper. Add 1 cup skinned malaga grapes and cook 5 minutes longer. Serve in dish in which it is baked. *Serves four.*

HALIBUT
WITH
WHITE
GRAPES



BAKED
WHITE
FISH



Baked White Fish

Dredge filets of white fish with flour and pepper. Put into a baking dish on fish rack. Dot over with butter and strips of bacon. Bake at a temperature of 450 degrees 15 minutes. Baste with 2 tablespoons butter, melted, and 4 tablespoons Guasti Sauce a la Bercy. At the end of 10 minutes, remove to hot plates, and pour over the fish the drippings from the pan. Garnish with slices of lemon and roses made from radishes. Season fish with salt to taste, if necessary.

Washington Terrapin

- 1 terrapin
- 1 ½ tablespoons butter
- 1 ½ tablespoons flour
- 1 cup cream
- ½ cup chopped mushrooms
- few grains cayenne
- 2 eggs
- 2 tablespoons Guasti Cooking Sherry

Melt butter, add flour and pour on slowly the cream. Add terrapin meat with bones cut in pieces, entrails cut smaller, liver separated in pieces, eggs of terrapin and mushrooms. Season with cayenne. Just before serving add eggs slightly beaten and 2 tablespoons Guasti Cooking Sherry.

Fish Loaf

Two pounds of halibut or other white fish. Remove skin and bones. Place in saucepan and cover with cold water. Add 1 tablespoon of lemon juice, season with salt and cook until tender. Place in saucepan 4 tablespoons of oil, 1 finely chopped clove of garlic, 6 tablespoons of sifted flour; stir smooth, add 1 cup of milk, 1 cup of strained

stock that fish was cooked in. Cook smooth and add 2 tablespoons of chopped parsley, 1 tablespoon of Guasti Cooking Sherry, a little chopped pimento, pepper and salt. Add cooked halibut; put all into an oiled casserole. Cover with plain mashed potatoes, dot with butter, and cook quickly.
Serves eight.

Crab Meat, Terrapin Style

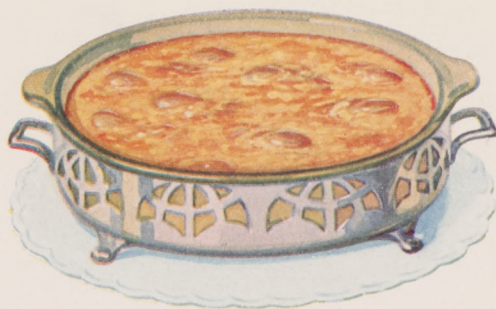
- 1 cup crab meat
- 2 tablespoons butter
- ½ small onion, thinly sliced
- 2 tablespoons Guasti Cooking Sherry
- ½ cup heavy cream
- yolks 2 eggs
- cayenne

Cook butter and onion until yellow; remove onion; add crab meat and Guasti Cooking Sherry. Cook 3 minutes; add cream, yolks of eggs and cayenne.

Rock Cod a la Russe

Cut 1 small carrot in thin slices, 1 onion same way; put in pan with piece of butter, a little water, season and let cook. Have ready your filets of fish, put in buttered saute pan with ¼ glass of Guasti Sauce a la Bercy, small piece of butter, a little salt, and let cook slowly in oven. When ready, put filets in dish, and carrots, onions and a little parsley roughly chopped to gravy; let reduce on fire, add same quantity of double cream, finish with sweet butter; season to taste and pour over filets. Let glaze under gas broiler or toaster.

Treasured Flavors



OYSTERS
AU
PARMESAN

Oysters au Parmesan

- ½ cup butter
- 1 cup brown bread crumbs
- 1 pint oysters
- chopped parsley
- pepper
- ½ cup grated Parmesan cheese
- ½ cup Guasti Sauce a la Bercy

Butter shallow casserole. Melt remaining butter and mix with bread crumbs. Place thin layer of crumbs in bottom of dish, cover with oysters (that are free from grit); sprinkle with pepper, cheese and chopped parsley. Repeat and cover top with crumbs. Pour in Sauce a la Bercy and bake in quick oven (400° F.) about 20 minutes. *Four or 5 servings.*

Striped Bass Stuffed and Baked a la Clift

(For six covers)

Select good-sized fish of 4 to 4½ pounds. Clean and wash thoroughly; then dry inside with towel. Prepare following ingredients:

- 1 medium onion
- 1 cucumber
- 1 eggplant
- ¼ lb. fresh mushrooms

Chop very fine, but separately; fry onion first with butter, then add other items. Add salt, pepper and fresh white bread crumbs, also a little parsley; bind whole with 2 yolks of eggs. Season inside of striped bass with salt and pepper, then fill with stuffing above, and with darning needle sew fish together. Have ready in large flat pan some sliced onion, carrots, a little celery and sprigs of parsley, 2 bay leaves, a little thyme, and ½ pound of butter (unsalted, if

possible), ½ pint of pure cider, ½ pint of Guasti Sauce a la Bercy and 1 pint of fish stock. Cover fish with well-oiled paper and put in oven to bake. Baste occasionally. The time of cooking varies, but 1 hour and 15 minutes should be sufficient. When cooked, transfer fish to platter. Strain stock and reduce over fire. Season to taste; add necessary seasoning and possibly a little lemon juice. While sauce is off fire, incorporate slowly ¼ pound of fresh butter, a little chopped parsley or fine herbs. Pour over fish, having first taken skin off and also string. Serve remaining sauce in sauce boat—and serve on side parsley Parisian potatoes.

Sole Marguery

Boil sole in Guasti Sauce a la Bercy, take out fish and remove bone, dividing meat into filets. Add more Guasti Sauce a la Bercy to that which fish was cooked. Make a sauce of shrimp meat (from the tails) crawfish meat, mushrooms, truffles, mussels, butter and a good piece of stock meat. When these ingredients are all thoroughly cooked, pour sauce over filets, sprinkle with Parmesan cheese, put in hot oven, let remain until cheese is melted and a delicate brown and serve. When using Guasti Sauce a la Bercy omit salt in recipe.

Sole a la Bonne Femme

Select filets of sole and put to simmer ¾ hour in enough liquor to cover, made of ½ Guasti Sauce a la Bercy and ½ white soup stock. Remove fish from liquor, add flour and butter to stiffen liquor slightly; add juice 1 lemon, chopped parsley and pour back over fish and brown in oven for a few minutes.

SHRIMP
COCKTAIL



Filet of Deep Sea Turbot *Bonne Femme*

Place desired number of filet in well-buttered saute pan, season—salt and pepper. Sprinkle chopped onions and sliced fresh mushrooms, add Guasti Sauce a la Bercy, few pieces of butter and a little fish stock. Cover whole with oiled paper and cook in oven. When done, take fish out of pan and let stock reduce. Add pure cream and let reduce again until consistency of sauce, finish out of fire with sweet butter tasse—pour over your filet and glaze under toaster. For appearance sake, this combination can be served in a border of potato Duchesse.

Bouillabaise

- 3 or 4 lbs. fish (*several kinds of fish may be used together*)
- 2 large onions
- 4 tablespoons olive oil or desired fat
- 2 tomatoes cut in dices with seeds removed
- 1 tablespoon lemon juice
- ½ cup Guasti Sauce a la Bercy
- bay leaf
- 4 peppercorns
- 4 cloves of garlic
- 1 tablespoon chopped parsley
- a taste of saffron
- slices of French bread

Wash fish and cut in small pieces. Slice onions and fry them to a pale brown in olive oil that has been heated in deep saucepan. Add fish and just cover with warm water. Add tomatoes and seasoning, except parsley and saffron and let boil slowly for 20 min-

utes. Then add parsley and saffron and cook 1 or 2 minutes longer. Pour over slices of French rolls or bread in deep bowl. (After adding wine add more salt if desired.) *Serves eight.*

Creole Shrimps

- 4 tablespoons butter
- 4 tablespoons flour
- 1 teaspoon curry powder
- ½ teaspoon salt
- dash of paprika
- dash of cayenne
- 1 ½ cups milk
- 3 tablespoons catsup
- ¼ cup Guasti Cooking Sherry
- 1 ½ cups shrimps
- toast or rice
- chopped parsley

Melt butter; add flour, curry powder, salt, paprika and cayenne. Stir in milk gradually. When thick and smooth add catsup, sherry and shrimps. Serve on toast or cooked rice. Sprinkle with paprika or chopped parsley. *Six servings.*

Cocktail Sauce for Shrimps, Oysters, Lobster, Crab

- ½ cup Guasti Cooking Sherry
- ½ cup tomato catsup
- ¼ cup lemon juice
- ½ teaspoon finely chopped chives
- 6 to 8 drops Tabasco sauce

Place ingredients in bowl, mix thoroughly; chill. Allow ¼ cup of shrimps, lobster or crab, or 8 oysters to each serving. *Five or 6 servings.*

Treasured Flavors



DUCHESS
SOUP

Oysters a la D'Uxelles

- 1 pint oysters
- 2 tablespoons chopped mushrooms
- 2 tablespoons butter
- 2 tablespoons flour
- $\frac{1}{2}$ teaspoon lemon juice
- few grains cayenne
- 1 egg yolk
- 1 tablespoon Guasti Cooking Sherry

Clean oysters, heat to boiling point and drain. Reserve liquor and strain through double thickness of cheesecloth; there should be $\frac{3}{4}$ cup. Cook butter and mushrooms 5 minutes; add flour and oyster liquor gradually; then cook 3 minutes. Add seasonings, oysters, egg and Guasti Cooking Sherry. Serve on zephyrettes or pieces of toasted bread.

Duchess Soup

- 2 small carrots sliced
- 2 small onions sliced
- small piece of whole mace
- 2 tablespoons butter
- 4 cups white stock
- 1 cup milk
- 3 tablespoons flour
- 3 tablespoons butter
- $\frac{1}{2}$ cup grated mild cheese
- $\frac{1}{4}$ cup Guasti Cooking Sherry

Cook carrots, onions and mace in 2 tablespoons of butter for 3 minutes. Add white stock; boil 15 minutes and strain. Add milk and thicken with flour stirred smooth in 3 tablespoons melted butter. Add cheese and sherry and serve as soon as butter is melted. *Six servings.*

Split Pea Soup

- $\frac{1}{2}$ lb. split peas
- 2 tablespoons butter
- 1 small onion chopped fine
- $\frac{1}{4}$ cup finely chopped cooked ham
- $\frac{1}{4}$ cup Guasti Sauce a la Bercy

Soak peas overnight. Cook until tender in unsalted water. Put through sieve and save water. Melt butter in sauce pan, add onion and cook until tender. Then add pureed peas, ham and water (there should be 3 cups water). Just before serving add Guasti Sauce a la Bercy. *Six servings.*

Oxtail Soup

- 1 small oxtail
- 6 cups Brown Stock
- $\frac{1}{2}$ cup each, cut in fancy shapes, carrot, turnip
- $\frac{1}{2}$ cup each, cut in small pieces, onion, celery
- 1 teaspoon Worcestershire Sauce
- 1 teaspoon lemon juice
- few grains cayenne

$\frac{1}{4}$ cup Guasti Cooking Sherry
Cut oxtail in small pieces; wash, drain, sprinkle with salt and pepper; dredge with flour and fry in butter 10 minutes. Add to Brown Stock and simmer 1 hour. Then add vegetables, which have been parboiled 20 minutes; simmer until vegetables are soft; add cayenne, Guasti Cooking Sherry, Worcestershire Sauce and lemon juice.

Tapioca Wine Soup

- $\frac{1}{2}$ cup pearl tapioca
- 1 cup cold water
- 3 cups boiling water

- ½ teaspoon salt
- 3-inch piece stick cinnamon
- 1 pint Guasti Sweet Port Flavoring

Soak tapioca in cold water 2 hours. Drain, add to boiling water with salt and cinnamon; let boil 3 minutes, then cook in double boiler until tapioca is transparent. Cool, add wine and serve very cold. If this is not sweet enough, a little sugar may be added.

Mock Turtle Soup

- 1 calf's head
- 3 quarts boiling water
- 4 cloves
- ½ teaspoon peppercorns
- 4 allspice
- 1 sprig thyme
- ¼ cup sliced onions
- ½ cup diced carrots
- ¼ cup butter
- ½ cup flour
- 2 cups brown stock
- 1 cup tomatoes (*cooked and strained*)
- 1 cup force meat
- ½ lemon (*juice*)
- Guasti Cooking Sherry
- salt and pepper
- egg balls or force meat balls

Clean and wash calf's head; soak 1 hour in cold water to cover. Cook until tender in boiling water to which spices and vegetables have been added. Remove head; boil stock until reduced to 1 quart. Strain and cool. Brown butter, add flour and stock and cook until smooth. Add stock from head, tomatoes, force meat and lemon juice. Simmer 5 minutes. Add egg balls or force meat balls and season to taste with Guasti Cooking Sherry, salt and pepper.

Chicken Soup

- 3 lb. fowl
- 2 quarts cold water
- 2 slices carrot
- ½ teaspoon peppercorns
- 1 cup cream
- 1 onion, sliced
- 2 stalks celery
- bit of bay leaf
- 2 tablespoons Guasti Sauce a la Bercy
- 1 teaspoon beef extract
- pepper

Wipe and cut up fowl. Cover with water and add carrot, peppercorns, onion, celery and bay leaf. Bring quickly to boiling point, then let simmer until meat is tender. Remove meat and strain stock. Chill, remove fat, reheat and add Guasti Sauce a la Bercy, beef extract and cream. Season with salt (if needed) and pepper.

Cream of Artichoke Soup

- 6 artichokes
- 4 cups boiling water
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cucumbers
- few grains cayenne
- few gratings nutmeg
- 2 tablespoons Guasti Sauce a la Bercy
- 1 cup scalded cream
- 1 egg

Cook artichokes in boiling water until soft and rub through a sieve. Melt butter, add flour and seasonings, pour on hot liquor and cook 1 minute. Add cream, Guasti Sauce a la Bercy and egg slightly beaten. Pare cucumbers, cut in ½ cubes, saute in butter and add to soup. Jerusalem artichokes are used in making this soup.



MOCK
TURTLE
SOUP



IN 1883 SECONDO GUASTI founded the Italian Vineyard Company and later acquired a large tract of desert land, forty-five miles east of Los Angeles. Having the tradition of centuries of wine-making behind him, he devoted his life to building here a vineyard second to none.



This vineyard, the home of Guasti Cooking Wines, has grown to be the largest in the world, covering 5,000 acres, and has gained world-wide recognition for the high quality of its products, and is today a show-place—a magnificent tribute to the indomitable will of one man.

Treasured Flavors



FRUIT
SALAD WITH
MAYONNAISE
DRESSING

Mayonnaise Dressing

- $\frac{1}{4}$ teaspoon dry mustard
- $\frac{1}{2}$ teaspoon paprika
- $\frac{1}{4}$ teaspoon salt
- dash of cayenne
- 1 egg
- 2 cups olive oil
- 2 tablespoons Guasti Cooking Sherry
- 2 tablespoons lemon juice
- 1 teaspoon Worcestershire Sauce

Combine dry ingredients, add whole egg and beat thoroughly with rotary egg beater. Add oil slowly, beating constantly. When thick, add sherry, lemon juice and Worcestershire Sauce gradually and continue beating. Serve with salads or fish.

Grapefruit Salad

- 2 tablespoons gelatine
- $\frac{1}{4}$ cup cold water
- $\frac{1}{2}$ cup boiling water
- $\frac{1}{2}$ cup sugar
- 3 tablespoons lemon juice
- 1 cup grapefruit juice
- $\frac{1}{2}$ cup Guasti Cooking Sherry
- 1 $\frac{1}{2}$ cups drained grapefruit pulp

Soak gelatine 5 minutes in cold water; dissolve in boiling water. Add sugar and stir until dissolved. When cool add lemon juice, grapefruit juice and sherry. When about to set stir in grapefruit. Place in individual molds and let stand until thoroughly set. Turn out on crisp lettuce and serve with mayonnaise to which an equal part of whipped cream has been added. *Six servings.* This may be prepared the day before.

Salad Arcadia

- 1 cup diced grapefruit
- 1 cup diced pineapple
- 1 cup diced oranges
- 1 cup seedless raisins
- 1 $\frac{1}{2}$ cups diced, tender celery
- 1 cup diced avocado

Soak raisins in Guasti Sweet Sherry Flavoring. Add 4 tablespoons of lemon French dressing. (See page 19.) Mix all together thoroughly. Line salad plates with lettuce leaves; make nests of shredded lettuce; mound the salad in the lettuce nests and garnish with mayonnaise.

Sweet Potatoes, Southern Style

Bake 6 medium sized sweet potatoes; remove from oven, cut in halves lengthwise, and scoop out inside. Mash, add two tablespoons butter, and cream to moisten. Beat well. Season with Guasti Cooking Sherry. Refill skins and bake 5 minutes in hot oven.

Artichokes Stuffed Barigoule

Select uniform sized artichokes. Pick and break, do not pull, leaves of artichokes for 2 or 3 rows, or until white leaves appear. With very sharp knife, cut off the little stubs where leaves have been broken and then rub with lemon to keep nice and white. Cut about 1 inch of the top off and with a French vegetable knife, remove fuzzy center of artichoke. This leaves cavity in center of artichoke. Rub lemon juice on inside as well to prevent turning black. Now drop into boiling water, to which has been added a little lemon juice or vinegar, and boil for

12 to 15 minutes. Take out, turning upside down so that they drain well. Now make a stuffing, which is called "D'Uxelles." Wash well $\frac{1}{8}$ pound dried mushrooms, soak for $\frac{1}{2}$ hour. Cook until tender, then chop very fine. To this add:

- 1 peeled ripe tomato
- 1 chopped onion
- 1 egg
- chopped parsley
- $\frac{1}{8}$ lb. chopped, cooked or raw, ham
- 1 cup fresh bread crumbs
- clove of garlic
- 8 tablespoons butter
- seasonings to taste

Heat butter in pan, add onions, browning a little, then add chopped ham, garlic, mushrooms, tomato and let simmer for 5 minutes. Now add bread crumbs, moistened with a little water, stock or milk, and add beaten egg. Should now be ready to fill artichoke. Cover artichoke with piece of bacon, place in pan where there is a layer of vegetables, add veal stock if you have it, $\frac{1}{2}$ cup Guasti Cooking Sherry and bake for about 25 minutes. Reduce stock if necessary, adding a little more butter. Sour cream may be used.

Fresh Mushrooms *Under Glass a la Clift*

Select mushroom heads, season and saute in butter—a taste of shallots, liberal portion of Guasti Sauce a la Bordelaise. Take out mushrooms and reduce stock with a little meat gravy; add chopped Taragon and enough sweet butter to thicken the sauce;

arrange the mushrooms on toast, coated with puree of goose liver (puree de foie-gras); pour sauce over and let come to boil before sending to table.

Potato Fritters

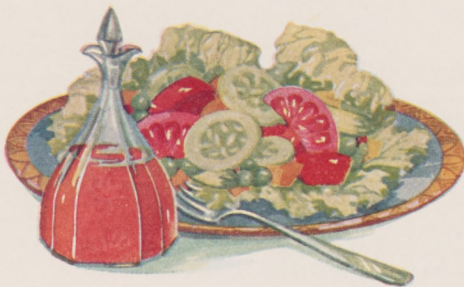
- 2 cups hot riced potatoes
- 2 tablespoons cream
- 2 tablespoons Guasti Cooking Sherry
- few gratings nutmeg
- few grains cayenne
- 3 eggs
- yolks 2 eggs
- $\frac{1}{2}$ cup flour

Add cream, wine and seasonings to potatoes; then add eggs well beaten, having bowl containing mixture in pan of ice water, and beat until cold. Add flour, and when well mixed, drop by spoonfuls in deep fat; fry until delicately browned, and drain on brown paper.

French Dressing

- 4 tablespoons olive oil
- 2 tablespoons Guasti Cooking Sherry
- 1 tablespoon lemon juice
- $\frac{1}{4}$ teaspoon paprika
- dash of cayenne

Place ingredients in small bowl and beat with rotary egg beater or shake ingredients together thoroughly in small jar with tight-fitting lid. Beat or shake up just before using. If desired add $\frac{1}{2}$ teaspoon Worcestershire Sauce. Serve with meat, fish or vegetable salads.



VEGETABLE
SALAD
WITH
FRENCH
DRESSING

Treasured Flavors



RICH
CHRISTMAS
FRUIT CAKE

Rich Christmas Fruit Cake

- 1 lb. of butter
- 1 lb. of brown sugar
- 1 lb. of flour
- 3 teaspoons baking powder
- 1 cup molasses
- 1 cup Guasti Sweet Sherry Flavoring
- 8 eggs (*well beaten*)
- 1 teaspoon of soda (*in little hot water*)
- 4 lbs. seeded raisins
- 2 lbs. currants
- 1 lb. citron
- 2 lbs. walnuts or almonds
- 1 lb. candied cherries
- (*all cut fine and dredged in extra flour*)
- rinds of 3 lemons grated
- juice of 2 lemons
- 1 teaspoon of salt

Cream butter, add sugar, eggs, flour, molasses, soda, flour and baking powder sifted together, seasoning and fruit.

This makes about 14 pounds, very dark, rich cake. Line layer loaf pans with heavy oiled paper, bake 3 or more hours in slow oven and allow to cool in pans and keep 3 weeks before serving. Baste with more Guasti Sweet Sherry Flavoring every 4 days and keep wrapped in cloths. (If recipe is too large, can be given as $\frac{1}{2}$ amounts.)

Danish Apple Cake

- 1 $\frac{1}{2}$ cups dry bread crumbs
- 3 cups sliced apples
- 3 tablespoons butter
- $\frac{1}{8}$ cup sugar
- cinnamon
- $\frac{1}{2}$ cup blackberry juice or melted blackberry jelly
- $\frac{1}{2}$ cup Guasti Cooking Sherry or Guasti Sweet Sherry Flavoring

- $\frac{1}{2}$ cup pastry cream
- 2 tablespoons powdered sugar

Place layer of bread crumbs in buttered casserole; add layer of sliced apples; dot with butter and sprinkle with sugar and cinnamon. Repeat until all ingredients have been used. The last layer should be bread crumbs. Pour over this blackberry juice and sherry. Cover and bake in moderate oven, 350° F., 50 to 60 minutes or until apples are tender. Serve with sweetened whipped cream or hard sauce. *Six servings.*

Guasti Cake

- 3 cups pastry flour (*sifted*)
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 cup butter
- 1 cup white sugar
- 1 cup brown sugar
- 5 egg yolks
- $\frac{3}{4}$ cup Guasti Cooking Sherry
- 1 cup chopped almonds
- 2 tablespoons lemon juice
- grated rind of 1 lemon
- 3 egg whites

Sift flour and soda 3 times. Cream butter and sugar thoroughly. Stir in well-beaten yolk of eggs. Add sherry and flour alternately. Add almonds, lemon juice and grated rind. Fold in stiffly beaten egg whites. Bake in greased loaf-cake pan in moderate oven, 325° to 350° F., 50 to 60 minutes. Frost with cooked icing. To make this, first boil 1 $\frac{1}{2}$ cups sugar with $\frac{1}{2}$ cup water to the soft ball stage (238° F.). Then pour syrup gradually over 2 stiffly beaten egg whites; continue beating until frosting is of consistency to spread. Flavor with 1 teaspoon sherry.

Lady Baltimore Cake Filling

- 2 cups sugar
- $\frac{3}{8}$ cup water
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup stale crumbled macaroons
- $\frac{1}{4}$ cup chopped pecans
- $\frac{1}{4}$ cup chopped blanched almonds
- $\frac{1}{4}$ cup chopped seedless raisins
- $\frac{1}{4}$ cup Guasti Sweet Sherry Flavoring

Mix ingredients and add to boiled icing when it is ready to spread.

Tipsy Pudding

- 1 $\frac{1}{2}$ cups scalded milk
- $\frac{1}{2}$ cup Guasti Sweet Sherry Flavoring
- yolks 3 eggs
- sprinkle salt

To slightly beaten eggs, add salt, then gradually add scalded milk, stirring constantly. Cook in double boiler until mixture coats spoon. Add flavoring. Chill. Makes an appetizing dessert served on stale sponge cake or lady fingers.

Tipsy Cream

- 2 egg yolks
- grated rind and juice $\frac{1}{2}$ lemon
- $\frac{1}{2}$ cup Guasti Sweet Sherry Flavoring
- 2 egg whites

Beat yolks slightly. Add lemon grated rind and juice and flavoring. Place on fire and beat vigorously until thick, then pour over beaten whites and mix thoroughly. Serve on lady fingers.

Sweet Port Delight

- 1 sponge cake
(loaf 4 $\frac{1}{2}$ " x 3 $\frac{1}{2}$ " x 9 $\frac{1}{2}$ ")
- $\frac{1}{2}$ recipe Guasti Jelly (*substitute Guasti Sweet Port Flavoring for Sherry*)
- 1 cup chopped nuts
- 1 tablespoon chopped candied cherries
- $\frac{1}{2}$ cup pastry cream

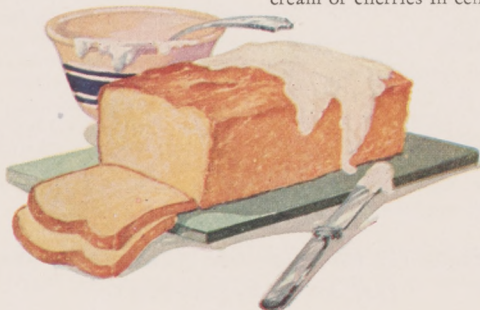
Cut slice off top of sponge cake and place to one side. Remove center of cake and fill cavity with Guasti Jelly, nuts and cherries. Replace top of cake and chill. Serve with sweetened whipped cream to which pinch of salt and 1 teaspoon of Guasti Sweet Port Flavoring has been added.

Rosettes

- 1 $\frac{1}{2}$ cups of flour
- 1 teaspoon of baking powder
- 2 tablespoons sweet butter
- 4 yolks of eggs
- 2 tablespoons of heavy cream
- 4 tablespoons Guasti Sauce a la Bercy

Take egg yolks, cream and wine, mixing thoroughly. Then take flour, salt and baking powder and sift, mixing with butter. Now make a hole in the center of the dry ingredients, pour in egg-cream-wine mixture and mix with fork. Toss the dough on floured board, rolling very thin. Then take a cookie cutter, cutting round molds out of rolled dough. Cut each mold of dough in 4 places, half way to center. Three of these round pieces are used for each rosette, 1 being placed on top of the other and held together with egg white. Fry in deep oil until golden brown; put either whipped cream or cherries in center of each rosette.

GUASTI
CAKE



Treasured Flavors



GUASTI
SURPRISE
DELIGHT

Guasti Surprise Delight

Cut an Angel Cake, baked in a square pan, into 3-inch squares. Scoop out the top of each square to form a small cup, about the size of an ice cream scoop. Ice the squares with a soft-boiled icing, tinted a delicate pink, and flavored with strawberry. Put the icing on roughly, so that the cakes resemble birds' nests. Just before serving, put about a teaspoon of Guasti Sweet Port Flavoring into the well in each cake. Put on top a scoop of ice cream, plain or fancy, and make an impression in the ice cream with the scoop. Fill this with a tablespoon or more of Guasti Sweet Port Flavoring, depending on the amount of ice cream used. Use enough so that it will run down over the ice cream on to the cake.

English Trifle

- 1 ½ cups soft custard (*use standard recipe*)
- sponge cake, 8" x 12" x 1 ½"
- ½ cup blanched almonds
- ½ cup Guasti Sweet Sherry Flavoring
- ½ cup currant jelly
- ½ cup pastry cream

Prepare soft custard. Stick almonds into sponge cake; pour sherry over it; spread with currant jelly. Cut cake into 6 servings 4 x 4 inches. Cover each serving with about ¼ cup warm soft custard, let cool and then place in refrigerator. When ready to serve top with 1 spoon sweetened whipped cream.

Fruit Tapioca

- ½ cup tapioca
- 2 ½ cups cold water
- 1 scant teaspoon salt
- 1 scant teaspoon cinnamon
- 1 tumbler currant jelly
- ½ cup almonds
- ¼ cup dates
- ¼ cup citron
- ¾ cup Guasti Sweet Sherry Flavoring

Soak tapioca in cold water for 1 hour in double boiler. Add salt and cinnamon and cook until transparent. Remove from heat; add currant jelly, almonds (blanched and chopped), dates (cut in pieces), citron and flavoring. Cook slightly and serve with cream. *Serves eight.*

Blanc Mange

- 1 cup milk
- 2 tablespoons cornstarch
- ¼ cup Guasti Sweet Sherry Flavoring
- ½ tablespoon sugar
- white 1 egg
- sprinkle salt

Scald milk in double boiler. Mix cornstarch, sugar and salt thoroughly; make thin paste with part of scalded milk and add mixture to remainder of scalded milk. Cook in double boiler 20 minutes, stirring constantly. Remove from fire, add flavoring, then fold in lightly well-beaten egg white. Put into wet molds and let stand for several hours. Serve with fresh fruit or custard. *Serves six.*

Now you can enjoy the rare old-time flavors that made dining a real art in bygone days.

GUASTI
PLUM
PUDDING



Plum Pudding

- ½ lb. raisins
- 1 cup currants
- ½ cup citron (*diced*)
- ½ cup crystallized fruit (*pineapple and cherries*)
- ¾ cup Guasti Sweet Sherry Flavoring
- 2 tablespoons lemon juice
- 2 cups brown sugar
- ¾ cup butter, or 1 cup shredded suet
- 4 eggs
- ¾ cup jelly
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ lb. bread crumbs (*2 day-old bread*)
- ¾ cup flour
- 1 teaspoon soda

Cut fruit and combine with Guasti Sweet Sherry Flavoring and lemon juice. Cream, sugar, and butter. Add well-beaten egg, jelly, spices and crumbs. Sift together flour and soda several times and add to creamed butter and sugar mixture. Add fruits. Pour into oiled and floured molds. (1 pound baking powder cans may be used). Adjust cover and steam 1 pound molds for 3 hours and large ones 4 hours. Turn out of molds when done. Serve with hard sauce.

NOTE: If desired, pudding can be replaced in can when cold to be stored until needed, when it should be reheated for 1 hour in same manner as before.

Guasti Pudding Sauce

- ½ cup sugar
- 2 tablespoons Guasti Cooking Sherry
- 1 cup hot water
- 6 cloves
- 1 inch stick cinnamon
- yellow part of rind of 1 lemon (*cut in thin slices*)
- 2 tablespoons lemon juice
- ¾ cup Guasti Cooking Sherry

Heat sugar in sauce pan until it is golden brown, stirring constantly. Add 2 tablespoons Guasti Cooking Sherry, hot water, cloves, cinnamon and lemon rind. Cook 7 minutes or until sauce is reduced about ½. Strain sauce into pitcher or bowl containing ¾ cup Guasti Cooking Sherry hot and 2 tablespoons lemon juice. Serve with steamed and baked puddings and toasted plain cake. If you wish to make steamed pudding particularly delightful serve with it both Guasti Pudding Sauce and hard sauce.

Grape Pudding Sauce

- 1 cup Guasti Grape Syrup
- 1 cup water
- ½ cup lemon juice
- a few allspice and cloves
- dash of nutmeg

Combine ingredients and simmer 10 minutes, strain and serve hot.

If you wish to captivate your guests Guasti Cooking Sherry will give that little touch that changes food to feast.

Sweet Sauterne Sauce for Puddings

- 4 tablespoons brown sugar
- $\frac{1}{2}$ cup butter
- yolks 2 eggs
- $\frac{1}{4}$ cup Guasti Sweet Sauterne Flavoring

Cream together sugar, butter and egg yolks; place over boiling water and stir in Guasti Sweet Sauterne Flavoring gradually. Stir until as thick and smooth as rich cream. Serve hot.

Zabaione

- 6 eggs
- $\frac{1}{2}$ cup powdered sugar
- $\frac{3}{4}$ cup Guasti Sweet Sherry Flavoring
- juice $\frac{1}{2}$ lemon
- juice 1 small orange

Beat eggs hard for about 6 minutes in top of double boiler. Place over boiling water, continue beating, gradually adding Guasti Sweet Sherry Flavoring and lemon and orange juice until Zabaione is like thick cream. Then pour into tall glasses or cups and serve hot. This is sometimes served as sauce for steamed pudding. *Six servings.* (Caution—Zabaione will curdle if overcooked.)

Guasti Sherry Nectar

- 1 cup Guasti Sweet Sherry Flavoring
- 1 cup water
- $\frac{1}{2}$ cup tapioca
- $\frac{1}{2}$ cup sugar
- 1 cup apricot pulp
- grated rind and juice of $\frac{1}{2}$ lemon

Add sugar and water to sherry; add tapioca and turn into top of double boiler; bring to boiling point. Place top of double boiler in lower portion and cook until tapioca is clear. Add fruit pulp with lemon juice and rind. Remove from fire. Serve thoroughly chilled with whipped cream. *Six servings.*

Mince Meat

- 2 lbs. fresh lean beef boiled and chopped fine when cold
- 1 lb. suet chopped very fine
- 2 lbs. currants
- $\frac{3}{4}$ lb. sliced citron
- $1\frac{1}{2}$ teaspoons cinnamon
- 5 lbs. chopped apples
- 2 tablespoons ground mace
- 1 tablespoon allspice
- $2\frac{1}{2}$ lbs. brown sugar
- 1 lb. seeded raisins
- 1 grated nutmeg
- 1 tablespoon ground cloves
- 24 oz. (1 bottle) Guasti Cooking Sherry

Let stand 24 hours before using. Leave out salt when using Guasti Cooking Sherry.

MINCE
PIE





GUASTI
JELLY

Guasti Jelly

- 2½ tablespoons gelatine to ½ box gelatine
- ½ cup cold water
- 1½ cups boiling water
- ½ cup sugar
- 1 cup Guasti Sweet Sherry Flavoring
- ½ cup orange juice
- 3 tablespoons lemon juice

Soak gelatine 5 minutes in cold water. Add boiling water; then sugar and stir until gelatine and sugar are dissolved. When partly cooled add sherry, orange juice and lemon juice. Then strain, place in 1 large mould or 6 small ones and chill. Serve with whipped cream. *Six servings.*

Wine Jelly

Soak 2 tablespoons or an envelope granulated gelatine 20 minutes in ½ cup cold water. Boil pint water and cup sugar until clear. Remove from fire, add and dissolve gelatine, and add ¾ cup Guasti Sweet Port or Sweet Sherry Flavoring, and juice of 2 lemons. Mold. *Serves eight.*

Russian Jelly

- ½ box gelatine or
- 1 tablespoon granulated gelatine
- ¼ cup cold water
- 1 cup boiling water
- ¾ cup sugar
- ½ cup Guasti Sweet Sauterne Flavoring
- ½ cup orange juice
- 1½ tablespoons lemon juice

Make same as other jellies, cool slightly, and beat until frothy and firm enough to mould. Turn into mould and chill.

Columbian Pudding

Cover bottom of fancy mould with Guasti Sweet Sherry Flavoring. Line upper part of mould with figs; cut in halves cross-wise, which have been soaked in jelly, having seed side next to mould. Fill center with Spanish Cream (recipe below) chill and turn on serving dish. Garnish with cubes of Wine Jelly.

Spanish Cream

- 1½ tablespoons granulated gelatine
- 2 cups milk
- 3 eggs
- sprinkle salt
- 1 cup Guasti Sweet Sherry Flavoring

Add gelatine to scalded milk; pour slowly on slightly beaten yolks. Cook in double boiler until it thickens. Remove from fire; add flavoring, salt, and stiffly beaten egg whites. Turn into wet mold, chill, serve with whipped cream or sliced fresh fruit. *Serves eight.*

Charlotte Russe

- 1½ tablespoons gelatine
- ¼ cup cold water
- ½ cup milk
- ½ cup Guasti Sweet Port Flavoring
- ½ pint pastry cream
- lady fingers

Soak gelatine in cold water 5 minutes. Dissolve in hot milk. Strain into bowl, add Guasti Sweet Port Flavoring; cool. When mixture begins to thicken, fold in stiffly beaten cream. Line mold with lady fingers and pour in mixture; chill. *Six servings.*

Treasured Flavors



FRUIT
COCKTAIL

Ginger Cream

- ½ box gelatine or
- 1 tablespoon granulated gelatine
- ¼ cup cold water
- 1 cup milk
- yolks 2 eggs
- ¼ cup sugar
- few grains salt
- 1 ½ tablespoons Guasti Sweet Sherry Flavoring
- 2 tablespoons ginger syrup
- ¼ cup Canton ginger, cut in pieces
- 2 ½ cups cream, whipped

Soak gelatine, and add to custard made of milk, eggs, sugar and salt. Strain, chill in pan of ice water, add flavorings, and when it begins to thicken fold in whipped cream. *Serves six.*

Guasti Strawberry Sponge

- 2 tablespoons granulated gelatine
- ¼ cup cold water
- ½ cup boiling water
- ½ cup sugar
- juice of 1 lemon
- 1 cup crushed strawberries
- whites 3 eggs
- ½ pint cream
- ½ cup Guasti Sweet Sherry Flavoring

Soak gelatine in cold water; dissolve in boiling water, strain; add sugar, lemon juice, strawberries and flavoring. Chill and when thick beat with Dover egg-beater; add stiffly beaten egg whites and fold in

whipped cream. Pour into wet molds. Chill and serve ice cold. *Serves eight.*

Souffle

- 2 tablespoons gelatine
- ½ cup cold water
- 1 cup Guasti Sweet Sherry Flavoring
- 4 egg whites
- 1 cup pastry cream
- 8 dry macaroons crushed

Soak gelatine in cold water 5 minutes. Add sherry and heat to boiling point. Stir until gelatine is dissolved. Set in pan of ice water, stir occasionally. When thick, beat with rotary egg beater. Add stiffly beaten egg whites, beat slightly, and fold in whipped cream. Place in wet molds or serving glasses; chill. When ready to serve sprinkle top with crushed dry macaroons. *Eight servings.*

Algerian Fruit Cream

- ½ cup dates
- ½ cup dried figs
- ¼ cup Guasti Sweet Port Flavoring
- 1 cup pastry cream

Cut fruit into small pieces and stew until soft in just enough water to cover. When cool place in 6 glasses and add 1 tablespoon Guasti Sweet Port Flavoring to each. Cover fruit with whipped cream.

Baked Apples

Add 1 tablespoon Guasti Sweet Sherry or Sweet Port Flavoring to each apple just before removing from oven.

**WATERMELON
AND
CANTALOUPE
COCKTAIL**



Pears au Port

- 2 cups water
- 1 cup sugar
- rind of $\frac{1}{2}$ lemon
- 1 tablespoon lemon juice
- small piece of stick cinnamon
- few whole cloves
- red coloring

$\frac{1}{2}$ cup Guasti Sweet Port Flavoring

Put sugar, water, lemon rind, lemon juice, cinnamon and cloves into pan; bring to boiling point, and add a little red coloring. Have pears peeled and cored; poach same in this syrup until done, not having syrup cooking too hard, for pears want to be cooked through, but not be broken. When pears are done, remove from pan, strain juice, adding Guasti Sweet Port; again pour over pears and set aside to chill; then place in refrigerator. Serve in individual glasses, garnishing with whipped cream.

Peaches a la Princesse

Halve 6 freestone peaches, not too ripe, remove stones, and put in saucepan with concave side up. Mince peeled peach with some macaroons, and add to this yolk of 1 egg, and $\frac{1}{2}$ ounce granulated sugar. Mix all well together and with it fill the halved peaches. Moisten with $\frac{1}{2}$ cup Guasti Sauce a la Bercy and sprinkle with granulated sugar. Bake in hot oven 10 or 15 minutes. Pour on them some hot Zabaione and serve.

**Watermelon and Cantaloupe
Cocktail**

Cut bright pink watermelon and cantaloupe in cubes or balls. To 2 cups add 2 table-spoons lemon, $\frac{1}{4}$ cup Guasti Sweet Sherry or Sweet Port Flavoring. Serve cold in cocktail glasses. Garnish with mint leaves.

Fruit Cocktail

- 1 orange
- 1 grapefruit
- 2 bananas
- $\frac{1}{2}$ cup strawberries or canned cherries, seeded
- 2 slices pineapple
- $\frac{1}{3}$ cup Guasti Sweet Sherry
- Flavoring
- $\frac{1}{4}$ cup pineapple juice
- 1 tablespoon lemon juice

Remove pulp from orange and grapefruit; slice banana; wash and halve strawberries; cut pineapple in small pieces. Combine Sherry Flavoring, pineapple and lemon juice and pour over fruit. Chill thoroughly. Serve in cocktail glasses; garnish with candied cherries or Bar-le-Duc. *Six servings.*

Muskmelon in Syrup

Dice, simmer in thick syrup 15 to 20 minutes, add 1 tablespoon Guasti Sweet Sherry Flavoring or Guasti Sweet Port Flavoring for each cup melon just before removing from fire.

Treasured Flavors



GRAPEFRUIT

Grapefruit

Prepare grapefruit as usual, allow tablespoon Guasti Sweet Sherry or Sweet Port Flavoring for each $\frac{1}{2}$ grapefruit. Prepare night before so flavors will blend.

Pudding Glace

- 2 cups milk
- 1 cup sugar (scant)
- $\frac{3}{4}$ cup raisins
- 1 egg
- 1 tablespoon flour
- $\frac{1}{4}$ teaspoon salt
- 1 quart thin cream
- $\frac{1}{2}$ cup almonds
- $\frac{1}{2}$ cup candied pineapple
- $\frac{1}{8}$ cup canton ginger
- 3 tablespoons Guasti Sweet Sherry Flavoring

Scald raisins in milk 15 minutes. Strain; make custard of milk, egg, sugar, flour and salt. Strain, cool; add pineapple, ginger cut in small pieces, nuts finely chopped, wine and cream. Then freeze.

Sultana Roll with Claret Sauce

Line 1 pound baking powder boxes with pistachio ice cream; sprinkle with Sultana raisins which have been soaked 1 hour in Guasti Sweet Port Flavoring; fill centers with vanilla ice cream or whipped cream, flavored with vanilla. Cover with pistachio ice cream; pack in salt and ice and let stand 1 $\frac{1}{2}$ hours.

Claret Sauce

- $\frac{3}{4}$ cup sugar
 - $\frac{1}{4}$ cup water
 - $\frac{1}{2}$ cup Guasti Sweet Port Flavoring
- Boil sugar and water 8 minutes; cool slightly and add claret.

Guasti Italian Sorbet

- 1 $\frac{1}{2}$ cups sugar
- 4 cups water
- 1 cup orange juice
- 1 cup grapefruit juice
- 1 cup pineapple juice
- $\frac{1}{2}$ cup lemon juice
- 1 cup Guasti Sweet Sherry Flavoring

Boil sugar and $\frac{1}{2}$ of water for 12 minutes; add remainder of water, juices and flavoring. Cool and freeze. *Serves eight.*

Fruit Delight

- vanilla ice cream
- sliced pineapple
- Guasti Concentrated Grape Juice
- crushed raspberries
- whipped cream

Place scoop of ice cream in fancy stemmed glass, with $\frac{1}{2}$ slice pineapple on 1 side; cover with 2 tablespoons Guasti Concentrated Grape Juice. Top with 1 tablespoon each of crushed raspberries and whipped cream.

California Frozen Pudding

- 1 quart cream
- $\frac{1}{2}$ cup sugar
- 1 cup chopped assorted candied fruit
- $\frac{1}{2}$ cup Guasti Sweet Sherry Flavoring

Mix ingredients and freeze. *Serves eight.*

Coupe St. Jacques

Freeze a Lemon Ice, arrange on this packed ice some strawberries, raspberries, or peaches cut into dice, or some grated pineapple. When ready to serve, mix fruit into Lemon Ice. Serve in chilled glasses or silver cups and pour over each 2 tablespoons Guasti Sweet Sherry Flavoring. Garnish base with candied violet.

Tomato Sauce for Spaghetti

Put in casserole with 2 or 3 spoons of olive oil small piece of roast beef (about 2 pounds); salt and pepper it, and put on fire for about 15 or 20 minutes. When juice begins to ooze out of meat add 1 ounce of finely minced onions and stir until onions become golden brown. (Be careful not to let onions burn.) Add piece of butter about size of walnut, and after it has melted add $\frac{1}{2}$ cup Guasti Cooking Sherry or Bordelaise; cook for 10 minutes, then add 1 pound peeled fresh or canned tomatoes. Cover casserole and let whole cook very slowly for 2 or 3 hours. To improve this sauce you can add with tomatoes some finely-minced dry mushrooms, previously soaked in hot water for 10 or 15 minutes.

Spaghetti

To perfectly cook spaghetti, have a large pot of water boiling. Add 1 teaspoon lemon juice. Add the spaghetti, a little at a time, being sure that the water is kept at the boiling point throughout process. The larger the amount of water, the less likelihood of the spaghetti packing or becoming sticky. The continuous boiling of the food insures a white, tender product. When spaghetti can be easily pinched with the nail of the thumb and finger it is done and should be poured into a colander and washed thoroughly by running boiling water through the mass. NOTE: Spaghetti is a better quality when not re-cooked; hence a perfectly cooked and served spaghetti does not take into consideration "au gratin" or baked "dishes."

SPAGHETTI
WITH
TOMATO
SAUCE



Robert Sauce

Served with boiled, broiled or braised meat, venison, etc., or to reheat left-overs.

- 2 tablespoons clarified butter
- 2 tablespoons onion cut in very small dice
- 2 tablespoons Guasti Sauce a la Bercy
- $2\frac{1}{2}$ tablespoons pastry flour
- 1 cup brown stock
- 1 tablespoon meat glaze or remnant gravy of roast
- few grains cayenne pepper
- 1 teaspoon dry English mustard

Cook onion in butter until amber colored. Add Guasti Sauce a la Bercy and reduce to a glaze. Add and blend in flour. Carefully cook until golden-brown colored. Stirring, dilute it with said stock, adding meat glaze. Beat until smooth and boiling. Remove to slow fire and let bubble at one point until the onion is tender. Before serving add mustard.

White Wine Brown Sauce

Serve with sauted meat, etc. Gently boil $\frac{1}{2}$ glass Guasti Sauce a la Bercy until reduced to $\frac{1}{2}$. Add 1 cup Brown Sauce, 1 tablespoon of glaze and let simmer over slow fire until it masks a spoon, or until of a syrupy consistency. Season with pepper and salt to suit the taste. Blanched mushrooms are a pleasing addition to this sauce.

Sherry Sauce

Served with braised or sauted meat or fowl, etc. Reduce $\frac{1}{4}$ cup Guasti Cooking Sherry to $\frac{1}{8}$ cup. Add 1 cup or more of Espagnole or rich Brown Sauce. Beat until boiling. Simmer until it masks a spoon.

Italian Brown Sauce

Served with broiled or roasted meat, etc. Chop fine 6 blanched mushrooms, 2 shallots, 1 tablespoon parsley, mince 1 tablespoon boiled lean ham and cover these with 1 glass Guasti Sauce a la Bercy. Cook until reduced to $\frac{1}{2}$. Add 1 cup Brown Sauce or Espagnole and 1 tablespoon of glaze. Simmer gently over slow fire 15 minutes. Before serving, beat into the sauce a few small bits of butter.

Bordelaise

Served with steak, lobster, braised beef filet, etc.

- 2 tablespoons oil, or part butter
- 6 shallots, chopped fine
- 1 onion, chopped fine
- 1 slice garlic, chopped fine
- $\frac{1}{2}$ cup Guasti Sauce a la Bordelaise
- 3 ounces beef marrow
- 1 cup Brown Sauce or Espagnole

Wrap marrow in cheese-cloth and poach until softened; drain and cut in pieces. Put oil in small saucepan over slow fire, add onion, shallot and garlic, simmer a few minutes, add Guasti Sauce a la Bordelaise and reduce $\frac{1}{2}$; add sauce and stir until bubbling, then add the marrow. Simmer bubbling at one point until it masks a spoon, skim, and stir occasionally. Season as needed with salt and pepper.

Perigux Sauce

Served with chicken rissole or Cromesquis, braised or sauted meat, fowl or game, and in many dishes where truffle is used.

- 2 tablespoons clarified butter
- 2 tablespoons finely chopped onion
- 2 tablespoons lean ham, cut in small dice
- 2 shallots, finely chopped
- a little truffle trimmings finely chopped
- $\frac{1}{8}$ cup Guasti Cooking Sherry
- 4 crushed pepper-corns
- 1 clove
- 1 small sprig of thyme
- 1 tablespoon meat glaze
- 2 tablespoons truffle cut in small dice
- 1 cup Espagnole or Brown Sauce

Simmer shallots, onion, truffle trimmings and ham in melted butter until amber-colored, as in previous sauces, then add the

Guasti Cooking Sherry, pepper-corns, clove and thyme; boil until reduced $\frac{1}{2}$. Add the Brown Sauce and meat glaze, stirring as you add them. Simmer until it masks a spoon, skimming as needed while cooking. Strain through sieve, then re-heat and add diced truffles. Simmer 2 minutes and season to taste.

D'Uxelles Sauce

Stuffing paste for articles baked or broiled in paper cases.

- 3 tablespoons butter
- 4 shallots chopped fine
- a thin slice lean ham, diced
- $\frac{3}{4}$ cup fresh mushrooms, chopped
- 1 small bean garlic to be removed
- $\frac{1}{4}$ cup Guasti Sauce a la Bercy
- 1 cup Espagnole or Brown Tomato Sauce
- 1 teaspoon chopped parsley
- at option, a little chopped truffle to add with parsley

When the sauce must be white, substitute Beloute or Allemande Sauce to the above Brown Sauce, and when the sauce is to be served with fish, leave out the ham.

Cook and stir shallots a few minutes in the melted butter, over slow, moderate fire. Add ham, stir, and cook 1 minute. Add mushrooms, saute over a quicker fire until all the moisture has evaporated, dredging over a little salt and pepper. Add Guasti Sauce a la Bercy and garlic. Cook until nearly boiling. Add sauce, stir and cook until boiling and smooth. Remove to slow fire where it will bubble at just one point until as thick as mayonnaise. Add parsley. If needed, correct seasoning.

Jelly Sauce

Add 2 heaping tablespoons currant jelly to 1 cup hot Brown or Espagnole Sauce. Add 1 tablespoon of Guasti Sweet Sherry Flavoring.

Wine Sauce

Put $\frac{3}{4}$ cup water in small saucepan over fire, add $\frac{1}{8}$ cup sugar and a sugar-cube rubbed over lemon rind; boil until clear. While beating with small wire egg-beater, add tablespoon cornstarch diluted in 3 tablespoons of Guasti Sweet Sherry Flavoring; beat until it bubbles, adding a few drops lemon juice. Remove from fire, and beat in a few bits of butter.

DELECTABLE DRINKS

Grape Highball

Add 3 parts water to 1 part Guasti Concentrated Grape Juice (red or white); lemon juice to taste; serve with ice.

Ginger Ale Highball

Add 3 parts Ginger Ale to 1 part Guasti White Concentrated Grape Juice; lemon juice to taste; ice.

Grape Punch

To 1 pint Guasti Concentrated Grape Juice add 3 pints cold water, $\frac{1}{2}$ cup lemon juice, $\frac{1}{4}$ cup orange juice and sliced orange and sliced pineapple to taste; mix with one pint charged water; garnish punch bowl with orange rind.

Cider Punch

To 1 pint Guasti Concentrated Grape Juice add $1\frac{1}{2}$ pints water; add $\frac{1}{2}$ cup clear lemon juice; pour all into 1 quart sweet cider; stir well and pour into pitcher of cracked ice. *Makes 12 glasses.*

Orange Grape Juice

Place chipped ice in tall glass; add juice of 1 orange and fill up with Guasti Concentrated Grape Juice diluted 1 to 3 with water. *Serves 1.*

Grape Juice Lemonade

Mix juice 4 lemons with $1\frac{1}{2}$ pints water and 2 cups Guasti Concentrated Grape Juice; pour into pitcher of ice; let stand until chilled. *Serves 6.*

Guasti Cocktail

Mix 2 tablespoons Guasti Red Concentrated Grape Juice, 1 tablespoon Guasti White Concentrated Grape Juice, 1 tablespoon lemon juice with $4\frac{1}{2}$ tablespoons water; add $\frac{1}{2}$ cup charged water; mix in cocktail shaker; serve at once with crushed ice, adding 1 or 2 Maraschino cherries. *Makes 4 cocktail glasses.*

Old Virginia Punch

Mix 1 cup Guasti White Concentrated Grape Juice, 1 cup water, $\frac{1}{2}$ cup orange juice, $\frac{1}{4}$ cup lemon juice, with 1 cup cider; stir and pour over ice. *Makes 6 glasses.*

Tea Punch

Pour 1 quart boiling water over 4 teaspoons tea; let stand 5 minutes; strain and cool; pour into punch bowl over ice; add juice 3 lemons, 3 cups Guasti Concentrated Grape Juice and 3 cups cold water. *Makes 12 glasses.*

Julep

$\frac{1}{2}$ pint white grape juice
 $\frac{1}{2}$ pint orange juice
 $\frac{1}{2}$ cup chopped mint
1 pint charged water
sprigs of mint
ice
juice 6 limes or lemons

Mix fruit juices with chopped mint and let stand on ice 1 hour; add charged water; pour into glasses half filled with ice; place sprig of mint in each glass and serve at once.

Pineapple Grape Juice Punch

Mix 3 cups Guasti Concentrated Grape Juice previously cooled with 3 pints plain or charged water; add $\frac{1}{2}$ cup fresh pineapple shredded; and $\frac{1}{2}$ pulp of 1 can of pineapple finely chopped; add juice 4 lemons; chill and serve. *Makes 12 glasses.*

Grape Cup

Wash fresh mint leaves under faucet. Mix juice of 5 lemons with 3 cups Guasti Concentrated Grape Juice and 4 cups water; add mint leaves and let stand 30 minutes; strain and add 2 pints ginger ale; pour over large piece ice; serve in glasses. *Makes 12 glasses.*

Fruit Punch

juice 6 oranges
juice 6 lemons
1 can grated pineapple
2 cups Guasti Concentrated Grape Juice
 $\frac{1}{2}$ pint Maraschino cherries
 $1\frac{1}{2}$ quarts cold water
1 pint Guasti Sweet Sherry
Flavoring

Mix and serve ice cold. A very refreshing drink for summer afternoon parties.

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